Pour commencer

Tarte flambée *21*
Alsatian thin crust, onions & bacon

Onion soup gratinée *17*

Gazpacho, spicy ricotta & black olives *22*

Charcuterie & pâtés selection *25*
cornichons & Dijon mustard

Cured 'Amandine' trout *25*
almond & parsley

Duck foie gras terrine *27*
seasonal chutney, toasted brioche

Pâté en croûte *29*
Lucien Tendret's recipe since 1892

Escargots HALF DOZEN *16* / DOZEN *26*
garlic & parsley butter

Salades & Sandwiches

Lobster Roll* *36*
spicy mayo & tarragon

o **Chicken Caesar salad** *27*

Croque-monsieur *22*
mixed greens

o **Benoit cheeseburger** *26*
smoked bacon & caramelized onions

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Pan fried Amberjack *42*
sweet corn & smoked red pepper

Roasted cod *39*
yogurt, zucchini & mint

Grilled halibut *42*
warm cherry tomatoes & rouille sauce

Quenelles de brochet *31*
sauce Nantua

o **Foie de veau*** *38*
Lyonnaise potatoes & confit onions

o **Roasted duck*** *39*
globe artichoke & arugula

o **Filet mignon aux poivres*** *52*
peppercorn sauce

o **Skirt steak 'à la Bordelaise' *** *42*

o **Poulet rôti*** FOR ONE *35* / FOR TWO *65*
cooking jus

o **Hand-chopped beef tartare*** *33*
mesclun salad

Garnitures

Rainbow tomatoes, basil pesto *12*

Pommes frites *11*

Mixed greens *8*

Green beans & ginger *12*

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

Fromages

Selection of 3 mature cheeses *20*
Mothais sur Feuille ▪ Comté ▪ Roquefort

Desserts

Our baba *12*
Armagnac & whipped cream

Crème caramel *10*

Chocolate soufflé *14*
vanilla ice cream

Seasonal fruit clafoutis *14*

Tarte Tatin TO SHARE *24*
crème fraîche

Benoit profiteroles FOR ONE *12* / FOR TWO *22*
vanilla ice cream & warm chocolate sauce

Vanilla ice cream 'flood' with coffee *12*
from our Manufacture in Paris and praline

Ice cream & sorbet selection PER SCOOP *4*
vanilla, chocolate, pistachio,
lemon & mint, mango & passion fruit, coconut, blackcurrant

o ALL OUR MEATS ARE ANTIBIOTIC-FREE AND FROM COMITTED FARMERS

Remontée de cave

CHAMPAGNE / SPARKLING

		4 OZ
N.V.	**Moët & Chandon** - Brut Impérial	25
N.V.	**Barons de Rothschild** - Brut	25
N.V.	**Vincent Couche** - Chloé - Extra Brut	26
N.V.	**R. Montcuit** - Grands Blancs - Grand Cru blanc de blancs	24
2012	**Veuve Clicquot** - Grande Dame	38
2012	**Dom Pérignon**	49
N.V.	**Barons de Rothschild** - Rosé	26
N.V.	**Ruinart** - Rosé	28
2018	**Le Mauzac de Pierre** - Cuvée Nature - Brut	16

BLANC

		5 OZ
2020	**Alsace Riesling** - Hugel	16
2017	**Alsace Pinot Blanc** - Les Jardins - Ostertag	15
2019	**Arbois** - Vieilles Vignes - Vin sans Nom	21
2020	**Chablis** - Saint-Martin - Domaine Laroche	22
2019	**Bourgogne** - Cuvée St Vincent - Vincent Girardin	20
2019	**Meursault** - Les Tillets - R. Dupont-Fahn	32
2020	**Santa Ynez Valley Chardonnay** - Citrine - Enfield Wine Co.	19
2020	**Vouvray** - Champalou	16
2015	**Reuilly** - Toison d'or - Domaine les Pöetes	19
2020	**Bordeaux Côtes de Bourg** - Château La Grave	15
2020	**Sancerre** - Petit Bateau	21
2014	**Pacherenc Du Vic Bilh** - Château Montus	20

ROSÉ

2021	**Côtes de Provence** - Les Commandeurs - Peyrassol	19
2019	**Sonoma County** - Oeil de Perdrix - Belle Glos	14

ROUGE

2017	**Bourgogne Côte d'or** - P. Bouley	21
2019	**Côte de Nuits Villages** - Domaine Julien Gérard & Fils	23
2018	**Volnay** - Vieilles Vignes - Domaine Rossignol-Fevrier	30
2019	**Sonoma County Pinot Noir** - Little Boat	20
2018	**Saumur** - Clos du Tue Loup - Monopole - A. Lambert	20
2016	**Puisseguin Saint-Emilion** - Château des Laurets	23
2014	**Castillon Côtes de Bordeaux** - Domaine de l'A	23
2010	**Listrac-Médoc** - Château Fourcas Hosten	25
2020	**Vin de France** - Cuvée Minerve - Incipio	15
2020	**Fleurie** - Les Marrans - Domaine des Marrans	16
2020	**Châteauneuf-du-Pape** - Domaine de la Solitude	30
2018	**Napa Valley Cabernet** - Fortune 1621	21

Cocktails

CREATIONS

Inglorious Berries *17*
Vodka, lemon, strawberries, vanilla

Toasted Negroni *17*
Toasted hay infused gin, Campari, Dolin rouge

Scrat *17*
Tequila, Chartreuse, tea syrup, lemon

Rosy Cheeks *17*
Grape infused gin, grapefruit, elderflower, bitters

Vent Frais *17*
Cucumber infused gin, sparkling wine, elderflower, lemon

So French & So Clean *17*
Single malt french whiskey, salers, fernet,
cap corse quinquina blanc

Fiji Tendencies *17*
Vanilla infused Fiji rum, pineapple, bitters

Around the Clock *17*
Red chilli pepper infused mezcal, grapefruit, lime, egg white•

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